

# GOLDAIR

## Portable BBQ

Model GBQ15

### OPERATING INSTRUCTIONS



**GBQ15 – Portable BBQ**  
*FOR PROPANE OR LPG USE ONLY*  
**DO NOT USE WITH BUTANE**

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Thank you for choosing a Goldair BBQ. This Goldair BBQ has been designed and manufactured to a high standard of engineering and with proper use and care, as described in this leaflet, will give you years of useful service. Please read these instructions carefully.

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## **READ ME FIRST**

Take extra care when unpacking and assembling your Goldair BBQ. Some edges may be sharp from the manufacturing process and may result in cuts if not assembled with care.

Before attempting to assemble your Goldair BBQ, ensure all parts are correct and contained within the box as per the components list.

Goldair suggests laying out all components on a large flat surface and removing any plastic or protective material before assembling your BBQ.

If your BBQ has lockable castors ensure these are locked before attempting to assemble otherwise the BBQ may move during assembling resulting in injury.

Do not dispose of packaging until completely satisfied with assembly of your BBQ

# CLEANING AND CARE OF YOUR BARBEQUE

## Ongoing Maintenance

Your BBQ requires regular maintenance (interior and exterior) to ensure it remains in proper working order and to maintain its appearance.

### Exterior:

#### **Stainless Steel BBQ's**

Overtime grease, fat and other cooking oils may build up on your BBQ. To clean, wash with warm/hot soapy water. Wash off soapy water with warm/hot clean water, leave to air dry. Apply a stainless steel BBQ protector to stainless steel surfaces. This will apply a protective coating on the exterior of the BBQ and assist in repelling the elements.

#### **Stainless steel will rust if you do not look after it properly**

From time to time spotting may occur on the exterior of your BBQ. This is normal and is due to moisture and/or other elements becoming trapped under the cover of your BBQ and building up (it is highly recommended that all BBQs are stored under an eave with a cover to protect against the harsh New Zealand elements – any BBQ not stored and covered correctly will not be covered under warranty). To ensure that spotting and discolouration does not become worse and more visible resulting in permanent damage to your BBQ, it should be cleaned and removed straight away. This is best done with a stainless steel cleaner/cutback solution, or if the spotting is larger and harder to remove, use a stainless steel/metal polish and then a cleaner/solution. Always use a soft cloth to clean your BBQ.

Never use abrasive heavy duty sponges or scouring pads on the exterior of your BBQ, these products will begin to remove the stainless steel finish resulting in an uneven surface and faster rusting in the future.

## **Powder Coated BBQ's**

Overtime grease, fat and other cooking oils may build up on your BBQ. To clean, wash with warm/hot soapy water. Wash off soapy water with warm/hot clean water, leave to air dry. Once dry, use a BBQ exterior cleaner, this will apply a protective coating on the exterior of the BBQ and assist in repelling the elements. Always use a soft cloth to clean your BBQ.

Never use abrasive heavy duty sponges or scouring pads on the exterior of your BBQ, these products will begin to remove the powder coated finish resulting in an uneven surface and may result in rusting in the future.

### **Interior:**

**Plates and Grills** –The best way to clean your BBQ plates/grills is to light-up the BBQ and leave it on with the hood down to warm-up for 10-15 minutes. After this time, remove excess fat, oils, cooking residue with paper towels or a cotton rag from plates/grills. This can also be completed after each time you use your BBQ.

Depending on how often you use your BBQ you should also wash your plates/grills bi-monthly. After you have completed the steps above and have allowed time for the BBQ to cool, remove the plates/grills and wash with warm/hot soapy water. Wash off soapy water with warm/hot clean water, leave to air dry and place back into BBQ.

**Warming Rack, Flame Tamers and Drip Tray** – Remove and wash with warm/hot soapy water. Wash off soapy water with warm/hot clean water, leave to air dry and place back into BBQ. For stubborn stains on your warming rack, soak in hot soapy water.

**Burners** – Check the port holes of all burners regularly for signs of blockage. Over time fat, marinades, juices, etc. can build-up and cover port holes. This reduces gas and flame flow and may result in fires within the BBQ during cooking. Also check for spider and insect webs and/or nests. In some cases where BBQs have not been used in some time (normally during winter) these webs can be made within burners and gas lines restricting gas flow and ignition.

**NOTE: Never use chlorine based cleaners or bleaches on your BBQ, these products will deteriorate the surface and contribute to rusting**

**BBQ Covers** – All BBQs must be stored with a BBQ cover when not in use (regardless of whether the BBQ is stainless steel or powder coated) as per the warranty. After use, allow your BBQ to cool completely before fitting the cover (the BBQ cover may melt or burn if placed onto a hot BBQ). Also condensation can occur when the BBQ cools down under the cover which can foster rust growth. Please note, a cover can foster a "micro-environment" where moisture, salts and fat deposits can develop. when stored for long periods of time (typically this will occur during the Winter months when your BBQ is not used). During these longer periods of non-use a BBQ can develop stains and/or rust marks. It is important to check regularly (monthly) for any signs of these stains/rust and clean if needed. If surface stains and rust are left, over time they develop and can become very hard to remove.

**Spider and insect webs** – Sometimes spiders and other insects climb into the tubes, gas lines and other areas of the BBQ. The insects can spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. To avoid this occurring, clean burners prior to use, after storing, at the beginning of your BBQ season or after a period of one month without use. Guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it. An obstruction can result in a "flashback" (a fire in the burner tubes). The burner may still light, but the obstruction does not allow full gas flow to the burners.

Note: Complications arising from spider and insect webs built up inside gas lines are expressly excluded from warranty.

Thank you for choosing this GOLDAIR Portable BBQ. This GOLDAIR appliance has been designed and manufactured to a high standard of engineering and with proper use and care, as described in this leaflet, will give you years of useful service. Please read these instructions carefully.

## GENERAL CARE AND SAFETY GUIDE

Please read all instructions carefully before using this appliance and keep them for future reference.



### IF YOU SMELL GAS

- Shut off gas to the appliance
- Extinguish any open flames
- Open the BBQ lid
- If the smell of gas does not disappear, immediately call your gas supplier or your fire department.



### FOR YOUR SAFETY

- Do not use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- When cooking with oil or grease, do not allow the oil or grease to exceed 350 degrees Fahrenheit (176.5 degrees Celsius). Do not store or use extra cooking oil in the vicinity of this or any other appliance.
- Any LPG or Propane cylinder, not connected for use should not be stored in the vicinity of this appliance.



### WARNING:

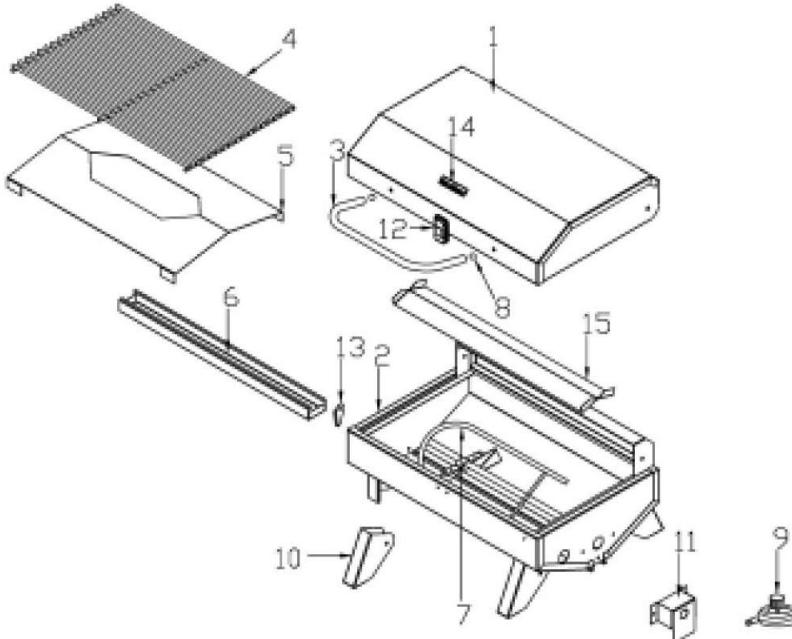
- Do not store spare LPG or Propane cylinders within 10 feet (3.05m) of this appliance.
- Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62m) of this appliance.
- When cooking with oil / grease, do not allow the oil / grease to get hotter than 350F (176.5C).
- Do not leave hot oil / grease or your BBQ unattended while in use.
- This unit is not intended for commercial use.
- Failure to follow these instructions may result in fire or explosion which could cause property damage or personal injury or death.



### BEFORE FIRST USE

- Remove all packaging and labels.
- Wash the cooking grid cooking area using warm soapy water. Dry thoroughly.
- Connect the regulator and hose (if using a gas bottle) following the instructions later in this booklet.
- Test for gas leaks using warm soapy water – see instructions later in the booklet.
- Allow your BBQ to heat for 30minutes prior to cooking.

# KNOW YOUR PORTABLE BBQ



REF #	Description	QTY
1	Lid, Front	1 SET
2	Lid Assembly, Handle Assembly	1 SET
3	Handle Assembly	1 SET
4	Cooking Grid	1 PC
5	Flame Tamer	1 PC
6	Grease Tray	1 PC
7	Burner	1 PC
8	Handle Screws	2 PC
9	LPG Regulator	1 PC
10	Foldable Legs	4 PC
11	Gas Collector Box	1 PC
12	Locking Latch	1 PC
13	Grease Tray Stopper	1 PC
14	Logo Plate	1 PC
15	Heat Insulation Guard	1 PC
16	Gas Hose and Fitting	1 PC

# SAFETY INSTRUCTIONS

Read the following instructions carefully to ensure your BBQ is properly installed, assembled and maintained. Failure to follow these instructions may result in serious bodily injury and / or property damage.

## **THIS PORTABLE OUTDOOR BBQ IS NOT INTENDED TO BE INSTALLED IN OR USED ON RECREATIONAL VEHICLES AND/OR BOATS.**

The use of alcohol and/or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

This portable BBQ is designed to cook food with the hood down to allow heat to circulate. Do not attempt to cook any foods without the hood down.

When cooking with oil/grease, fire extinguishing materials should be readily accessible. In the event of an oil or grease fire, do not attempt to extinguish with water. Use a dry chemical fire extinguisher or smother the fire with dirt, sand or baking soda.

Should it rain while you are cooking with oil or grease, immediately cover the cooking vessel and turn off the appliance and the gas supply. Do not attempt to move the appliance or cooking vessel.

When selecting an area to use your BBQ, always position the BBQ on a dry, level and stable surface in an area free from any combustible materials. Do not place the BBQ directly on an asphalt surface.

Do not leave the appliance unattended while in use. Keep children and pets away from the appliance at all times.

Do not place empty cooking vessels on the appliance while it is operating.

Do not move the appliance while it is in use. Allow the BBQ to cool before moving or storing.

**This appliance is not intended for and should never be used as a heater.**

**Do not store a spare LPG cylinder or Propane Canister under or near this appliance.**

## **LOCATION OF YOUR PORTABLE BBQ**

Do not use your gas BBQ in a garage, porch, shed or any other enclosed area. Your BBQ is designed to be used outdoors. The back and sides of the BBQ should be positioned at least 24 inches (61cm) from any combustible surface. The BBQ should not be positioned below any surface which may heat up and burn. Do not obstruct the air flow of combustion or air ventilation around the BBQ housing.

This outdoor BBQ is not intended to be installed or used on a recreational vehicle and/or boat.

## THE FUEL SYSTEM

Gas BBQ's are used around the world safely by millions of people when simple safety precautions are followed.

The gas regulator and hose supplied with your portable BBQ is designed specifically for use with your Goldair Portable BBQ and should not be substituted with any other brand or model.

The gas burner is constructed of tubular stainless steel and should not require maintenance other than inspection for insect nests inside the air intake slots.

The regulator attaches directly to the end of the burner, which extends out of the right end of the BBQ with a propane cylinder thread. The regulator operates in the following positions; indicated by the pointer at the top of the regulator, when installed on your BBQ.

Once the regulator is in as far as it will go, tighten it with a wrench.

**LOCK OFF** – This stops the flow of gas to the burner and locks the regulator in the OFF position. Unless the control dial is moved counter-clockwise from Lock Off, no other position can be set.

**TO TURN ON PUSH DOWN** – You must push “IN” the knob to release the knob from the “OFF” position.

**HIGH** – This position provides the highest gas flow and hottest cooking temperatures.

**MED** – This position provides cooking temperatures between HIGH and LOW.

**LOW** – This position provides the lowest cooking temperature.

**USE ONLY THE GAS VALVE / REGULATOR AND HOSE SUPPLIED WITH YOUR BBQ, THE USE OF ANY OTHER REGULATOR MAY RESULT IN A FIRE OR FLASH BACK.**

## LPG REGULATOR

The gas pressure regulator is shipped loose and must be correctly installed prior to operating your Portable BBQ. For proper installation instructions, see assembly instructions later in this booklet.

Care should be taken to store the regulator in a clean, secure location when the BBQ is not in use. The threaded cylinder connection area should be kept clean and free of dust, dirt, sand or any foreign matter. Clean both the regulator and LP cylinder threaded areas prior to connecting the cylinder or gas bottle to the regulator.

## PROPANE AND LPG FUELS

**WARNING:** Propane and LPG are flammable gases. Improper handling may result in an explosion and/or fire and serious accident or injury. Your BBQ is designed to operate with propane or LPG gas only and is equipped with the proper orifice for these fuels.

**CAUTION:** Do not connect this BBQ to any gas supply other than propane or LPG. Propane and LPG gas is heavier than air and settles in lower areas. Ensure adequate ventilation is available when using your BBQ. The gas cylinder should be stored outside in a well-ventilated area, out of reach of children when the BBQ is not in use.

**NEVER OPERATE YOUR PORTABLE BBQ ON BUTANE GAS.**

## **LPG GAS BOTTLE / PROPANE CANNISTER**

This BBQ is designed and intended to be used with either a disposable propane cylinder or standard 9KG or less LPG gas bottle.

When identifying the type of disposable propane cylinder suited to your BBQ, look for a cylinder with a nominal fuel weight of 1lb (453g). Such a cylinder is approximately 4" (10.16 cm) in diameter and 7" (17.78cm) tall. The BBQ is not supplied with the LPG bottle or Propane cylinder included. The disposable cylinder or gas bottle must be purchased separately and can be found in most hardware stores.

The LPG bottle or Propane cylinder shall only be used outdoors in a well-ventilated area and not inside a building, garage or any other enclosed area. The BBQ can be stored indoors if the gas cylinder or bottle is removed and stored outdoors. The Propane cylinder (not included) is threaded for connection directly to the Gas regulator supplied with this appliance.

If using your portable BBQ in conjunction with a LPG gas bottle, the regulator must be securely connected to the hose and the hose then connected securely to the gas bottle.

Care should be taken when threading the cylinder or hose to the regulator to engage threads correctly, ensuring proper and intended connection. When disconnecting the gas cylinder or bottle be careful that the regulator does not strike the BBQ, the ground, or any other surfaces.

Replace the protective cap over the threaded cylinder / bottle connection when removed from the BBQ. If any difficulty occurs when connecting or disconnecting the cylinder or hose to the regulator assembly, contact your local gas supplier for assistance.

When re-connecting the gas cylinder or hose to the regulator, be sure to hand-tighten until snug. This connection should be inspected for damage and leak tested after re-connection.

The threaded cylinder connection should be kept clean and free of dust, dirt, sand or any foreign materials. Clean both the regulator and cylinder / bottle threaded areas prior to connecting the cylinder or hose with the regulator.

Keep all electrical supply cords or fuel supply hose away from heated surfaces.

## **COOKING TEMPERATURE SETTINGS**

HIGH – Approximately 450 degrees F (232 degrees C)

MED – Approximately 400 degrees F (204 degrees C)

LOW – Approximately 350 degrees F (176 degrees C)

## ASSEMBLY INSTRUCTIONS

PLEASE READ THESE INSTRUCTIONS CAREFULLY AND FOLLOW THEM STEP-BY-STEP.

- 1) Locate the gas regulator. Grasp the regulator with the knob facing directly up.  
Line up the collar on the regulator with the open end of the burner tube as shown on the right.
- 2) Secure the regulator into the open end of the burner using the wrench provided.
- 3) Once the regulator is in position as far as it will go, turn it so the control dial is facing toward the front of the BBQ.  
NOTE: Always ensure the regulator is secured in the "LOCK OFF" position before attaching the propane cylinder or gas bottle.
- 4) Ensure the gas control dial is set to the LOCK OFF position. When in LOCK OFF position, the control dial cannot be pushed down so no gas can pass through the regulator. Check to ensure the threaded areas on the cylinder and the regulator are clean, to ensure a secure connection.
- 5) Ensure the propane cylinder or gas bottle and hose fitting threads are engaged correctly to achieve a proper connection.



### GAS LEAK TEST PROCEDURE

***Never use a naked flame to check for gas leaks. Always use the following procedure to check for gas leaks.***

1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Turn the gas supply on.
3. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.

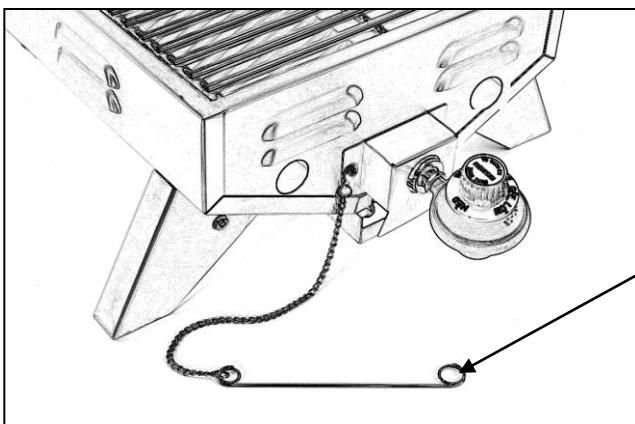


## LIGHTING INSTRUCTIONS

1. Ensure the regulator is properly secured into the burner end.
2. Ensure the propane cylinder is tightly threaded into the regulator (hand-tighten only). If using an LPG gas bottle as your fuel supply, ensure the regulator hose is tightly threaded onto the regulator and gas bottle connection.
3. Open lid.
4. Locate either of the lighting access holes on the right side of the panel.
5. Insert a match or lighter through the access hole next to the burner tube. For safety and to avoid burns we recommend a match is inserted into the end of the lighting rod which can be inserted through the access hole to light the burner tube.
6. While holding the flame in position, push the regulator control knob "IN" and turn counter-clockwise to "LOW" position.
7. If ignition doesn't occur within 3-5 seconds, turn the gas supply off. Wait 5 minutes and repeat the lighting procedure.

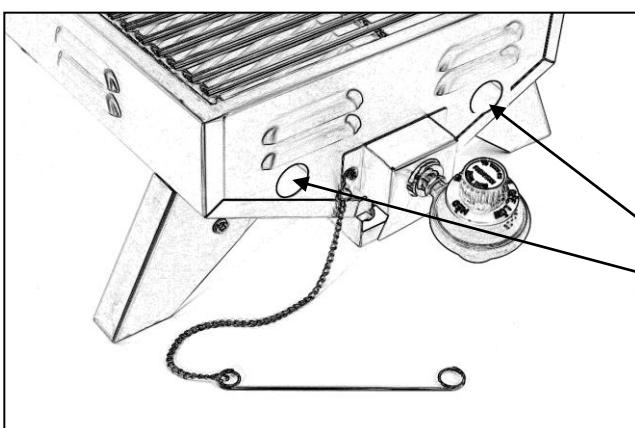
If the BBQ fails to light at the second attempt, check with your local dealer for assistance. With the burner lit, gently close the lid and allow BBQ to warm up for 15-20 minutes prior to use.

**Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc.**



1. Locate the lighting rod on the right side of your BBQ.

Lighting Rod



2. Attach the match to the front end of the lighting rod, and stick the lighting rod into the access to manual lighting hole to light the BBQ.

Access to manual lighting

## TURNING YOUR BBQ OFF

1. Open lid.
2. Turn regulator control dial to “OFF”.
3. If using a gas bottle, ensure the gas supply is also turned off at the bottle.
4. Caution: Do not attempt to re-light without following all lighting instructions.
5. Allow BBQ body to cool for **at least** 30 minutes before attempting to move or transport.

## TO ADJUST / CLEAN THE BURNER TUBE



Should the burner become blocked or flames burn inconsistently, use a Philips head screw driver to loosen the screw beneath the burner as indicated on the left. Turn clockwise to close the air shutter, and counterclockwise to open. Retighten the screw after adjustment.

## COOKING INSTRUCTIONS

1. Allow BBQ to warm up with lid closed for 15-20 minutes prior to cooking.
2. Your portable BBQ is equipped with an adjustable HIGH/MED/ LOW burner control. This allows for flexibility in cooking temperatures.  
HIGH setting has a cooking temperature of approximately 450 degrees F.  
MED is approximately 400 degrees F.  
LOW is approximately 350 degrees F.
3. The cooking times we suggest are only that -suggestions. You may want to vary the times as you become more familiar with your BBQ.
4. You may cook on the BBQ in any weather. If the temperature is extremely cold or hot, it will slightly decrease or increase your cooking times. Keep your BBQ out of excessive winds when operating, as it may increase cooking times. Should it begin to rain while you are cooking with hot oil or grease, immediately turn off the gas supply to your portable BBQ, cover the lid and allow the appliance to cool. Rain can cause fat and grease to splatter from your BBQ which may cause serious burns.

### **GRILLING (Ensure the hood is kept down when cooking on your BBQ)**

1. Steak-T-bone, thick, medium; BBQ for 10 minutes on each side at MED setting.
2. Chicken - Quarters: Cook skin side up for 30 minutes and skin side down for 30 minutes on MED setting. Check for doneness. If chicken is completely done, only then dip or brush on the sauce or your choice. Put back on BBQ for approximately 10 minutes longer. Note: You may want to repeat this process once or twice.
3. Pork ribs and pork chops; BBQ 10-20 minutes on each side, MED setting. When done, dip or brush on sauce. Put back on BBQ for 5-10 minutes. Repeat if desired.

### **GRILLING INSTRUCTIONS (Ensure the hood is kept down when cooking on your BBQ)**

- Fish grilling: Allow BBQ to warm up for 15 minutes. Place fish on the BBQ and season to taste. Allow 20-30 minutes total cooking time, turning after 10-15 minutes if desired (turning is not necessary).
- Chicken halves or quarters: Place on BBQ for 60 minutes. Turn after 30 minutes if desired.
- Steak – thick: Allow BBQ to warm for 15 minutes, and then place steaks on BBQ. Allow 6-10 minutes per side depending on individual preference.
- Ribs: Allow BBQ to warm up for 15 minutes, place ribs on BBQ. Allow 40-60 minutes cooking time. Turn after 20-30 minutes if desired (not necessary). Baste or dip in sauce at any time.
- Whole chicken: Allow BBQ to warm up. Season chicken with seasoning mix. BBQ for 1- 1/2 hours.

## TROUBLESHOOTING

### SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burners of the BBQ and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur, thereby damaging the BBQ and making it unsafe to operate.

### WHEN TO LOOK FOR SPIDERS

You should inspect the burners twice a year or immediately after any of the following conditions occur:

### PROBLEMS

BBQ won't light when the control knob is turned to on.

Burner flame is yellow or orange, and a strong smell of gas is present.

Low heat when the BBQ is set to in "HIGH" position.

The BBQ does not reach temperature

The BBQ heats unevenly

The burner makes popping noises.

### BEFORE CALLING FOR SERVICE

If the BBQ does not function properly, use the following checklist before contacting your dealer for service.

### CHECK LIST

Check to see if the tank is empty.

Check burner ports for any blockage. Use a soft wire brush to clear blocked ports.

Check the gas orifice on the malfunctioning burner for an obstruction. If orifice is blocked, Clean it with a needle or a thin wire. **NEVER USE A WOODEN PICK.**

Is the fuel hose bent or kinked?

Is the BBQ being used in a dusty or dirty area?

Is there adequate gas supply available?

Has the BBQ been preheated for at least 15 minutes?

# GOLDAIR

### SUPPORT AND TECHNICAL ADVICE

North Shore City, Auckland, New Zealand  
Monday – Friday 8am-5pm  
Phone: 0800 232 633  
Website: [www.goldair.co.nz](http://www.goldair.co.nz)

# GOLDAIR

Your Goldair product has been inspected, tested and is guaranteed subject to the following for a period to one year from the date of purchase against defects in workmanship and materials. During this period, such defects will be rectified by repair or replacement of the product purchased. Your warranty becomes invalid if in our opinion the product has been misused, incorrectly assembled, tampered with, connected to a gas supply not corresponding with the name plate specification, stored outdoors without the use of a BBQ cover and exposed to the elements or not regularly maintained as per the "Cleaning and Care and Maintenance" notes at the beginning of this user manual. The warranty does not include any labour or other associated expense that may be involved in removal or installation of the product. Normal wear & tear and any issues involving spider/insect web build ups inside gas lines are expressly excluded.

If your Goldair product fails to operate satisfactorily, please contact Goldair via phone in the first instance. To obtain a repair or replacement product under this warranty, you will need to produce satisfactory evidence of date of purchase. The completed warranty and purchase receipt must be presented with the product. The warranty should be filled out at the time of purchase. It is in your interest to make sure this is done. Please note, BBQ covers (if included) are not covered under the warranty.

If the product is to be replaced (cannot be repaired) then that replacement will be of the same or similar product or accessory excluding packaging, instruction card etc. Where a replacement product is supplied, this shall be guaranteed for the balance of the original warranty period.

Any model that is no longer available will be replaced by a model of a value and with such features as we consider appropriate in the circumstances. Goldair Ltd is not responsible for freight forwarding charges, losses or damage in transit.

If service is required after the warranty period has expired, the product should be inspected by a qualified gas service technician. Service outside of the warranty period will be at your cost.

Consumers Guarantee Act (1993).

In accordance with the above act, consumers are advised that: The manufacturer does not undertake that repair facilities and parts are necessarily available for this product.

If any of the provisions of the foregoing are contrary to any relevant legislation, then that provision shall be deemed to be excluded from the warranty and the rest of the provisions will continue to apply.

## IMPORTANT: PLEASE RETAIN THIS WARRANTY CARD

NAME:

ADDRESS:

PURCHASED FROM:

DATE OF PURCHASE:

NAME OF PRODUCT:

MODEL No:

ONE YEAR WARRANTY